

# BARLEYWINE

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- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **105**
- SRM **16**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **30 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (45.5%)	80 %	16
Grain	Wiedeński	3 kg (45.5%)	79 %	10
Grain	Carared	0.3 kg (4.5%)	75 %	39
Grain	Caraamber	0.3 kg (4.5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	80 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis